

CLAIMS

1. An UHT treated non-dairy vegetable oil-in-water emulsion for whipping with a very high shape stability
5 after whipping as indicated in table 4.

2. The emulsion of claim 1 wherein said stability corresponds to a shape stability index of 55-60 or higher.

3. An UHT treated non-dairy vegetable oil-in-water emulsion for whipping to give a whipped product that
10 has at least a very good surface texture as indicated in table 5.

4. The emulsion of claim 3 wherein said surface texture of said whipped product corresponds to an
15 average score of 5 to 6.

5. An UHT treated non-dairy vegetable oil-in-water emulsion for whipping that has an overrun of at least 3,5.

6. The non-dairy whipping cream according to
20 any of claims 1-5 with less than 2 % of trans fatty acids, free from any dairy product or derivative and free from any protein source that is treated by UHT and therefore storable at temperatures up to 20 °C.

7. An UHT treated non-dairy vegetable oil-in-water emulsion for whipping with a very high shape stability
25 after whipping as indicated in table 4, preferably corresponding to a shape stability index of 55-60 or higher; with a very good surface texture as indicated in table 5, preferably corresponding to an average score of 5 to 6; with
30 an overrun of at least 3,5; with less than 2 % of trans fatty acids, being free from any dairy product or derivative

and free from any protein source and storable at temperatures up to 20 °C.

8. The non-dairy whipping cream according to any of claims 1-7 whereby the emulsifier is selected from the group consisting of polyglycerol esters, diacetyl tartaric acid esters of mono- and/or diglycerides, lactic acid esters of mono- and/or diglycerides sodium stearoyl lactylate, lecithin, polysorbate 60 or 80, sorbitan monostearate, monoglycerides and/or combinations thereof, the total concentration being between 0,3 and 1,2 %.

9. The non-dairy whipping cream according to any of claims 1-8 whereby the stabilizing agent is selected from the group consisting of guar, locust bean gum, xanthane, carageenan, cellulose derivative, sorbitol and/or combinations thereof, the total concentration being between 1,2 and 2,5 %.

10. The non-dairy whipping cream according to any of claims 1-9 whereby the fat content is between 20 and 30 % and the sugar content between 10 and 25 %.

11. A method to prepare a whipped product from a non- non-dairy whipping cream according to any of claims 1-10 comprising the steps of whipping a cream according to any of claims 1-10.

12. The method of claim 11 whereby, if whipping is done on a Kenwood Major Classic, the whipping is done at speed 1 to 2 during 30 seconds to 2 minutes, then at speed 3 to 5 until optimal consistency is reached and then possibly at low speed (speed 1 to 2) during 1 minute.

13. Whipped topping obtainable with a method according to claim 11 or 12.

14. Use of a non- non-dairy whipping cream according to any of claims 1-10 in a food product.

15. Food product decorated with a whipped topping according to claim 12.